Smoky Tomato-Rubbed Sourdough

Crisp sourdough with raw tomato rubbed into the crumb and a light smoked-paprika oil.



8 toasts · 4 appetizer servings Prep & assembly 15 min · Toast 10 min About 25 min total; Preheat during prep.

INGREDIENTS

8 sourdough slices, about 1/2 inch thick; 12 oz (340 g) total

2–3 very ripe large tomatoes, about 1 1/4 lb (570 g) total

3 tbsp extra-virgin olive oil

1 small garlic clove, peeled and halved crosswise

1/4 tsp sweet smoked paprika

1/4 tsp ground black pepper

1/4 tsp fine sea salt

YOU'LL NEED

Oven; rimmed sheet pan; mitts; clean knife and board; small bowl; measuring spoons; platter.

HOLDING & SAFETY [2][3]

Serve promptly for crisp edges. Refrigerate cut tomatoes and assembled leftovers in covered containers at 40°F or below, promptly and within 2 hours total prep/serving time (1 hour above 90°F); discard if out longer. House limits: cut tomato 2 days; assembled toast 1 day. These short limits are our conservative advice, not FDA recipe shelf lives. Toast will soften.

Contains wheat/gluten; check labels. Ordinary sourdough is not gluten-free. Do not store raw garlic in oil. Oil, salt and tomato do not sanitize food or make it shelf-stable.

METHOD

1 · Heat and prep. Heat oven to 425°F, center rack. Wash hands; use a clean knife and board. Rinse whole tomatoes under running water before cutting; dry. No soap. Trim damaged areas, then halve across their equators. Preheat during prep.[2]

2 · Make the finish. Stir all 3 tbsp oil with all the paprika and pepper in a small bowl. Keep unheated so paprika does not scorch. Halve the garlic; keep it separate from the oil.

3 · Dry-toast. Lay all 8 bread slices in one layer on a dry sheet pan. Bake 8–10 min, turning halfway, until lightly golden with crisp edges and centers that still yield. Check early; do not bake rock-hard. Remove with mitts. No oil is used for toasting.

4 · Rub, don't pile. Once warm toast is safe to handle, sweep a cut garlic face lightly once over one side of each slice. Firmly rub a cut tomato face over that side, working juice and soft flesh into the crumb. Use fresh halves as needed across all 8 slices. Stop when evenly red and moist, not dripping. Discard spent skins and used garlic. No chopped tomato mound.

5 · Finish now. Re-stir and divide all paprika oil over the 8 tomato-rubbed faces, about 1 1/8 tsp per toast. Sprinkle the full 1/4 tsp salt evenly over the batch. Serve at once, 2 toasts per person; assemble only what you will eat now.

THE ROCKY VARIATION

[1] Inspiration: Cookingwithuri's "Pa amb tomàquet — the Catalan way" public caption.

[2] FDA: Cleaning Fruits, Vegetables [3] FDA: Are You Storing Food Safely?

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] facebook.com · [2] fda.gov · [3] fda.gov